

INDIAN  
MENU

## APPETISERS

- Goat Cheese Stuffed Grilled Beetroot Galouti With Guacamole
- Malai Soya Chap
- Traditional Pani Puri Shots / Amritsari Chhole Taco
- Salli Boti Canapés
- Burnt Garlic Chicken Tikka - Chicken marinated with creamy cashew, garlic powder, chilly flakes & burnt garlic
- Amritsari Fish Tikka Served With Mint Chutney

## SALADS &amp; ACCOMPANIMENTS

- Wholesome Sprouted Mung Bean Salad
- Crispy Aloo Tuk Chat / Baby Dahi Bhalla Served In Cups
- Wholewheat Lachha Paratha / Assorted Sliced Greens / Assorted Papad, Pickle, Kachumber & Raita

## MAIN COURSE

- Jodhpuri Aloo
- Subzi Miloni - Mix Vegetables With Corn And Paneer Cooked In Onion, Cashew & Tomato Gravy
- Subz Biryani - Seasonal Vegetable Cooked Along With Flavoured Aged Basmati Rice On Dum
- Dal Makhani - Whole Black Lentils Simmered Overnight Over Charcoal Enhanced With Butter & Kasoori Methi
- Delhi Wala Butter Chicken Served With Lachha Paratha - Traditional Indian Butter Chicken
- Laal Maas - Traditional Rajasthani Mutton Preparation
- Goan Curry - Rawas / Prawns - Served With Steamed Rice

## DESSERTS

- Madhur Milan (Gulab Jamun, Boondi & Rabdi Pudding)
- Malai Sandwiches / Dry Fruit Kulfi With Falooda & Rose Syrup

**Please Note:**

Above Menu Is Priced For The Minimum Of 30 Pax, Menu Price Includes Premium Crockery, Cutlery, Buffet Setup & Food Service

Culinary Regards,

Arvind Rawat - Chef & Director

+91 9820239555 | [www.caterinc.in](http://www.caterinc.in) | [info@caterinc.in](mailto:info@caterinc.in) | Mumbai, Marine Drive - 400002